



Starters

- Whole baked Camembert**, rosemary, garlic, balsamic onions, cornichons & sourdough bread (v) 15
Roasted parsnip and celeriac soup & sourdough bread (pb) 7
Gin cured salmon, crab & dill mousse with keta caviar & toast 9
Crispy salt & pepper squid, chilli mayonnaise (gif) 8
Sumac roasted pumpkin, charred shallots, pine nut, chicory & rocket salad, agave dressing (pb) 7
Game, pork & green peppercorn terrine, blackberries & sourdough 10

Roasts

All served with Yorkshire pudding, red wine gravy, roast potatoes and seasonal vegetables

- 1/2 chicken** bread sauce, stuffing 16
28 day aged West-country Fore-rib of Beef horseradish 18
Rolled Pork Belly, apple cider sauce 16
Cashew nut & mushroom Wellington mushroom gravy (pb without yorkie) 14

Mains

- Chickpea, squash & lemongrass Thai curry**, steamed rice, pickled ginger, ponzu slaw (pb) 13
Pan fried cod, saffron mash, spinach, crayfish, mussel & lobster bisque (gif) 16
Beef burger, cheese, pickles, tomato, baby gem, burger sauce, brioche bun & chips 14

Snacks

- Scotch egg**, piccalilli 6
Bread, cold pressed rapeseed oil & balsamic vinegar (pb) 4
Cumberland sausage roll 4

Extras

- House salad**, maple & mustard dressing (pb) (gif) 5
Cauliflower cheese 4
Tomato, red onions & parsley salad (pb) (gif) 4
Chunky chips (pb) (gif) 4
Sauteed brussels sprout, chestnut, chilli & toasted almond (pb) (gif) 5

Puddings

- Selection of ice creams** (gif) & **sorbets** (pb) (gif) 5
Cheese board, Baron Bigod, Lincolnshire Poacher, Cashell Blue 9
Chocolate brownie, strawberry ice cream (v) 6
Baked vanilla NY cheesecake, mango sorbet & kumquat compote (pb) (gif) 8
Sticky toffee pudding, chocolate ice cream & toffee sauce (v) (gif) 7

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

All our meat is sourced from Thatcham's, specialist Butcher, in the Royal County of Berkshire.

Our beef is dry aged on the bone for up to 32 days in a chamber containing 1000kgs of Himalayan Salt Bricks that delivers the optimum quality in both flavour and tenderness. Selected grass-fed beef from traditional native British breeds including Aberdeen Angus and Hereford.

V (vegetarian)

PB (plant based)

GIF (gluten ingredient free)



From our personal cellar

Sparkling

NV Camel Valley Pinot Noir Rosé Brut 12.5%	50.00
NV KRUG Grande Cuvée 12%	199.00
2008 Dom Perignon Brut 12.5%	195.00
2007 Bollinger La Grande Année Brut 12%	150.00
NV Perrier Jouët Grand Brut MAGNUM 12.5%	130.00

Red

2018 Pfaffl 'Vom Haus' Zweigelt 13%	27.50
2012 Château Grand Puy Ducasse Pauillac 13.5%	81.00
2017 Mercurey Rouge, Domaine Michel Juillot 13%	45.00
2018 Kooyong 'Massale' Pinot Noir 13.5%	38.00
2008 Pommard les Perrier 1er Cru, J.M. Gaunox 13%	79.00
2018 Pierre Sourdais Chinon Cabernet Franc 12.5%	36.00
2016 Etoile, Château de Villegeorge Haut-Medoc 13.5%	41.50
2017 Thelema Estate Cabernet Sauvignon 14.5%	49.00
2015 Chateau Valoux Pessac Leognan 13.5%	60.00

White

2016 Chablis 1er Cru Vau de Vey Tremblay-Marchive 13%	51.00
2016 Chassagne-Montrachet 1er Cru Clos de Monopole 13.5%	80.00
2017 Sierra Cantabria Organza White Rioja 12.5%	47.50
2018 THE FMC Ken Forrester 13%	63.00
2019 Cloudy Bay Sauvignon Blanc 13%	49.50
2018 Sancerre Le Petit Broux 12.5%	41.00
2018 Christina Ascheri Gavi di Gavi 13% ¹	42.00
2017 Chateau Lamothe Bouscat 14%	33.00

Dessert Wine & Port

La Guita Manzanilla Sherry 15% (37.5 cl)	15.00
Bella Luna Pedro Ximenez Sherry 15% (37.5 cl)	25.00
2013 Quinta do Crasto Port 20% (75 cl)	40.00

Alcohol Free

Torres Naturo De-alcoholised (Syrah or Muscat)	20.00
--	-------

Please note that wines, vintages and % abv are subject to change according to availability from our suppliers. Where the listed wine is not available, we will substitute for a similar wine.

A discretionary 12.5% service charge will be added to your bill.